

EASY BAKED FISH FILLETS

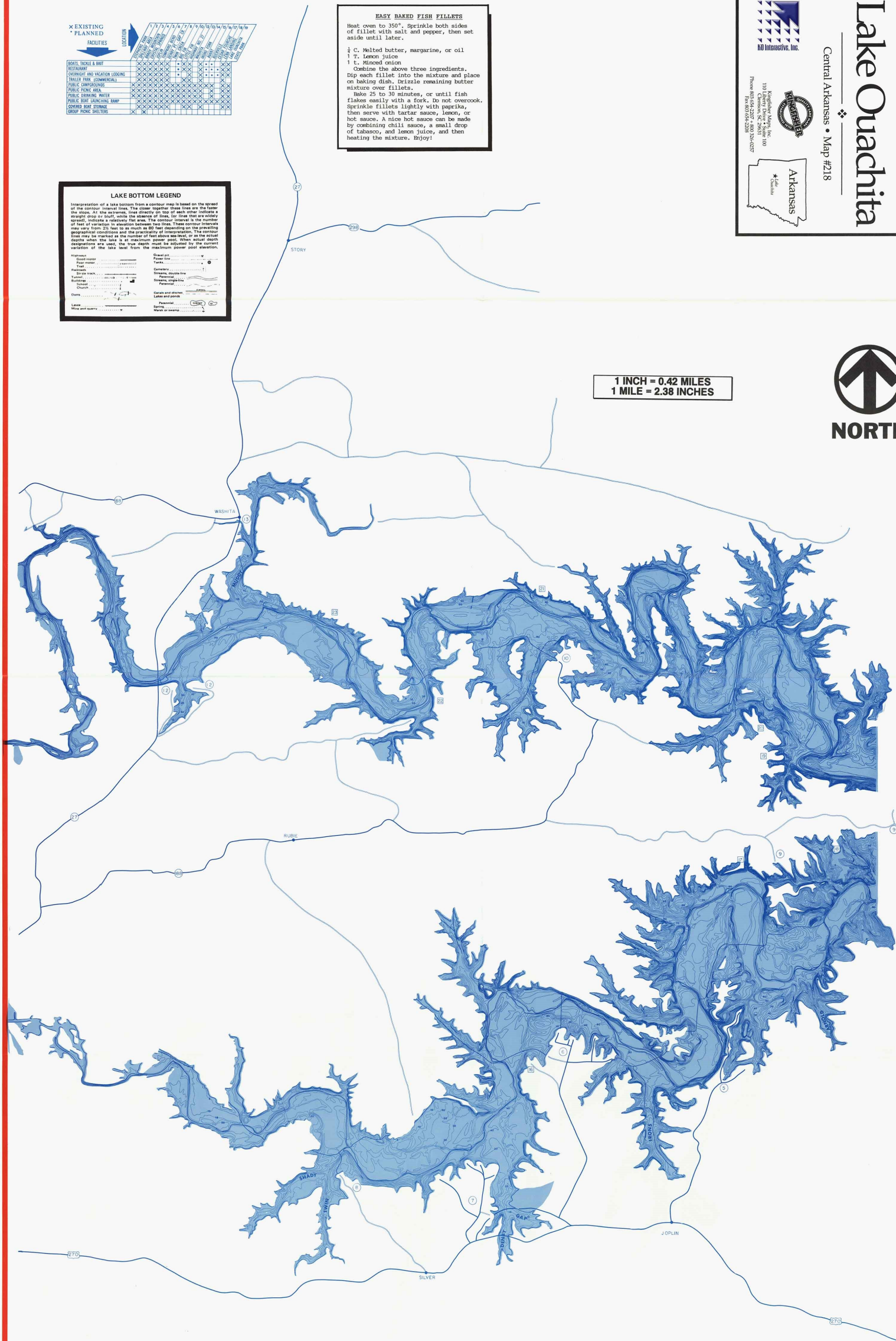
Heat oven to 350°. Sprinkle both sides of fillet with salt and pepper, then set aside until later.

$\frac{1}{4}$ c. Melted butter, margarine, or oil
1 T. Lemon juice
1 t. Minced onion

Combine the above three ingredients. Dip each fillet into the mixture and place on baking dish. Drizzle remaining butter mixture over fillets.

Bake 25 to 30 minutes, or until fish flakes easily with a fork. Do not overcook. Sprinkle fillets lightly with paprika, then serve with tartar sauce, lemon, or herb sauce. (rice hot sauce can be used by combining with lemon juice, a small drop of tabasco, and lemon juice), and then heating the mixture. Enjoy!

1 INCH = 0.42 MILES
1 MILE = 2.38 INCHES



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